

Breville

Breville Customer Service Centre

Australian Customers

Mail: PO Box 22
Botany, NSW, 2019
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9384 9601

Email: Customer Service:
askus@breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Greenmount, Auckland
NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.com.au

www.breville.com.au

Breville is a registered trademark of Breville Pty. Ltd. A.B.N. 98 000 092 928.
Copyright Breville Pty. Ltd. 2010.

Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

Model BTS100 Issue - B10

Breville

the Big One™

Instruction Booklet



BTS100

CONGRATULATIONS

on the purchase of your new Breville
the Big One™

CONTENTS

- 4** Breville recommends safety first
- 6** Know your Breville
the Big One™
- 8** Operating your Breville
the Big One™
- 10** Hints for best results
- 12** Care and cleaning
- 14** Recipes
 - Flavoured butters
 - Pantry favourites
 - Leftovers toasties
 - Gourmet toasties
 - Pastry toasties
 - Dessert toasties

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the Breville Big One™ for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the toastie maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the toastie maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the toastie maker on a sink drain board.
- Do not place the toastie maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the toastie maker at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the toastie maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the toastie maker is properly assembled before use. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not place anything on top of the toastie maker when the lid is closed, when in use and when stored.
- Always switch the toastie maker off at the power outlet, then unplug the power cord and cool completely, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the toastie maker clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES



IMPORTANT

Fully unwind power cord from cord storage facility before use.

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

SAVE THESE INSTRUCTIONS

KNOW

your Breville
the Big One™

KNOW YOUR BREVILLE THE BIG ONE™



- A. **Cooltouch, easy grip handle**
with locking catch
- B. **Indicator power 'on' and 'ready' lights**
- C. **Vertically stands up for convenient storage**
- D. **Jumbo sized cooking plates**
Automatically seals supersized or regular bread
- E. **Patented easy clean design**
Non-stick cooking plates with no gaps or food traps
- F. **Non slip feet**
- G. **Cord wrap**

BEFORE FIRST USE

of your Breville
the Big One™

BEFORE FIRST USE

Check that cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth. Place the toastie maker on a flat, level surface with the lid in the closed position.

1. Insert power plug into a 230/240V power outlet and turn the power on. The red power 'ON' light will illuminate.
2. Allow the toastie maker to preheat until the green 'READY' light illuminates.
3. During this time, prepare the toastie by buttering four slices of bread and preparing filling.
4. Place two slices of bread on the plates, buttered sides down. Place filling on top of bread.
5. Place remaining bread on filling, buttered side up.

NOTE

The green 'READY' light will cycle on and off during the toasting process indicating that the correct temperature is being maintained.

6. Carefully close the lid and clip handles together. Do not force the lid to close.
7. Toasting should take approximately three minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.
8. When the toastie is cooked, remove it with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.
9. To maintain heat, keep the lid closed until you are ready to toast the next toastie.

NOTE

At all times the lid must be closed. When using the toastie maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.



WARNING

Steam will be ejected from between the cooking plates when the lid is closed. Be careful not to make contact with the steam as it may cause burns.



IMPORTANT

Fully unwind power cord from cord storage facility before use.

HINTS AND TIPS

for your new Breville
the Big One™

HINTS AND TIPS

BREAD

The toastie maker is designed for use with supersized and regular-sized bread. With extra large cooking plates, it seals and cooks the toastie. Most types of bread can be used; white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. When using raisin bread, brioche or other sweet breads which contain high sugar content, remember they will brown faster.

FILLINGS

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated.

Be careful when biting into toasties containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

One quarter cup of filling for each toastie is sufficient. Do not overfill your toasties.

BUTTER OR MARGARINE

For best results we recommend to butter the outside of the bread ie place filling between the unbuttered sides of bread.

If you are on a low fat diet or kilojoule counting, the outside of the bread may be left unbuttered. Season the plates occasionally to prevent sticking and to make cleaning easier. To season, brush the cooking plates with a little vegetable oil and rub off the excess with absorbent paper. Do this after preheating the unit.

Do not use spray or non-stick coatings as this will affect the performance of the non-stick surface on the cooking plates.

For sweet snacks, a light sprinkling of caster sugar over the outer buttered sides of the bread will make them extra delicious.

For extra flavour use herb or garlic butter for spreading on bread.

PASTRY

Thawed ready-rolled pastry is the easiest to use, either in sheets or from a roll. See page 19 for further details. Please note, frozen pastry will snap in the toastie maker.

REHEATING

If the toastie is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack in an oven-proof dish to keep warm in a low oven, about 100°C. The toastie will keep hot for up to 20 minutes this way, but will then begin to dry out.

CARE AND CLEANING

of your new Breville
the Big One™

CARE AND CLEANING

IMPORTANT

Do not immerse any part of the toastie maker in water or any liquid.

NOTE

Always switch off and unplug toastie maker from power outlet when not in use or storing.

Before cleaning, turn the power off at the power outlet and then remove the power plug. Allow your the toastie maker to cool slightly. The toastie maker is easier to clean when slightly warm.

Always clean your toastie maker after each use to prevent a build up of baked-on foods.

Wipe cooking plates with a soft cloth. If cooked on food is not removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.

NOTE

The cooking plates are coated with a non-stick surface, do not use abrasives.

RECIPES

for your new Breville
the Big One™

FLAVOURED BUTTERS

Add extra flavour to your toasties by using a flavoured butter on the outside or inside of your bread. Store unused butter in the refrigerator. Each recipe makes approximately ½ cup butter.

GARLIC BUTTER

INGREDIENTS

125g butter, softened
2 garlic cloves crushed
salt and pepper

METHOD

1. Combine all ingredients, mix until well combined.

HERB BUTTER

INGREDIENTS

125g butter, softened
2 Tablespoons chopped fresh herbs e.g. parsley, chives, rosemary, tarragon etc.
salt and pepper

METHOD

1. Combine all ingredients, mix until well combined.

LEMON BUTTER

INGREDIENTS

125g butter, softened
2 teaspoons lemon juice
1 teaspoon finely grated lemon rind
cayenne pepper

METHOD

1. Combine all ingredients, mix until well combined.

CURRIED BUTTER

INGREDIENTS

125g butter, softened
1 teaspoon curry powder
¼ teaspoon cumin
¼ teaspoon tumeric
salt and pepper

METHOD

1. Combine all ingredients, mix until well combined.

MUSTARD BUTTER

INGREDIENTS

125g butter, softened
3 Tablespoons prepared mustard
½ teaspoon black pepper

METHOD

1. Combine all ingredients, mix until well combined.

SPICED BUTTER

INGREDIENTS

125g butter, softened
1 Tablespoon sugar
¼ Tablespoon allspice

METHOD

1. Combine all ingredients, mix until well combined.

PANTRY FAVOURITES

The following fillings are all made from basic ingredients often found in a well stocked pantry. All recipes make 2 toasties unless otherwise stated.

Simply double or triple recipe depending on quantity of toasties required.

CORN AND BACON

INGREDIENTS

2 rashers bacon
1 small onion, peeled
½ x 440g can creamed corn

METHOD

1. Remove rind from the bacon. Chop the bacon and onion finely. Combine with the corn. Use as required.

ASPARAGUS CHEESE

INGREDIENTS

310g can asparagus spears, drained
½ cup tasty cheese, grated
freshly ground black pepper
salt

METHOD

1. Lay asparagus on bread. Sprinkle with cheese, season with pepper and salt. Try using the herbed butter for extra flavour. Top with remaining bread.
2. Toast until well browned.

TUNA

INGREDIENTS

410g can tuna, drained
½ cup tasty cheese, grated
1 tomato, chopped
1 onion, finely chopped
salt and pepper

METHOD

1. Combine all ingredients, gently mix well. Use as required.

SPAGHETTI OR BAKED BEAN

INGREDIENTS

Use approximately ¼ cup spaghetti or baked beans per toastie.

MEXICAN BEANS

INGREDIENTS

440g can red kidney beans, drained
1 onion, finely chopped
2 Tablespoons tomato paste
1 small tomato, chopped few drops Tabasco sauce

METHOD

1. Combine all ingredients mix until well combined. Use as required.

PEACH SURPRISE

INGREDIENTS

425g can peaches, drained well
1 teaspoon mixed spice
1 teaspoon sugar
2 Tablespoons sour cream

METHOD

1. Combine all ingredients mix until well combined. Use as required.

LEFTOVER TOASTIES

GLAZED APPLES

INGREDIENTS

8 slices white bread, buttered lightly
¼ cup raw or brown sugar
425g pie apples, drained
1 Tablespoon caster sugar
1 teaspoon cinnamon
2 Tablespoons sultanas

1. Press buttered side of bread into raw or brown sugar.
2. Combine apple, sugar, cinnamon and sultanas, mix until well combined.
3. Using prepared bread. Assemble toasties using prepared filling.

LAMB

Combine chopped cooked lamb with mint relish, fruit chutney or fresh rosemary. Add sliced tomato, cucumber and or onion for a delicious toastie.

CHICKEN

Combine sliced cooked chicken with curry powder, mayonnaise and parsley or cucumber slices and satay sauce or prunes and grated carrot or onions, mushrooms, fresh herbs and sour cream.

BEEF

Combine sliced cooked beef with cream cheese and horseradish or tomato, onion and mustard or pickles and cucumber or onions, grated carrot and lemon juice.

MEDLEY

Use any leftover cooked stew or casserole. Remove bones and roughly chop if too coarse. Use approximately ¼ cup per toastie.

GOURMET TOASTIES

Some easy gourmet ideas. All recipes make two toasties unless otherwise stated.

GREEK CHEESE SAVOURY

INGREDIENTS

½ cup fetta cheese, crumbled
½ cup grated tasty cheese
4 olives, sliced
4 rings capsicum
6 slices tomato
dried oregano
black pepper
4 slices of bread

METHOD

1. Place half the ingredients on each toastie, sprinkle with oregano and pepper.
2. Toast until well browned.

SPINACH SALAD

INGREDIENTS

4 slices wholemeal bread
3-4 spinach leaves, blanched
1 tomato, sliced
½ onion, sliced
1 Tablespoon pine nuts
4 slices Swiss cheese

METHOD

1. Layer ingredients onto bread and top with remaining bread.
2. Toast until well browned.

PIZZA

INGREDIENTS

2 Tablespoons tomato paste
1 teaspoon mixed herbs
½ onion, thinly sliced
6 slices salami
4 olives, chopped
4 slices capsicum
4 slices tomato
2 slices mozzarella or tasty cheese
4 slices of bread
Garlic butter

METHOD

1. Combine tomato paste and mixed herbs. Spread one side of bread with garlic butter and the other with tomato paste mix.
2. Place bread into base cooking plates, buttered side down. Top with remaining filling ingredients.
3. Place remaining bread buttered side upon toastie.
4. Toast until well browned.

PASTRY TOASTIES

A light crisp toastie can be produced using pastry in your Breville Big One™. After much experimentation we have found that sheets of puff pastry prove to be easy to use and give a great result.

Lay ½ the pastry sheet over the base cooking plates allowing the remaining pastry to lay over the handles. Fill with required filling then fold remaining pastry over the filling, close the lid and cook for 3 minutes or until golden brown. When the pastry is cooked, remove and trim the uncooked edges.

All recipes make 2 toasties, except where stated. Simply double or triple recipe depending on quantity of toasties required.

SPINACH AND RICOTTA

INGREDIENTS

30g butter
8-10 spinach leaves, shredded
1 clove garlic, crushed
½ cup ricotta cheese black pepper
1 sheet pre-rolled puff pastry

METHOD

1. Melt butter, lightly sauté spinach and garlic.
2. Lay pastry over base cooking plate, fill each with ½ the spinach and ricotta mixture. Season to taste.
3. Fold pastry back over filling and cook until golden brown and crisp.

CAMEMBERT AND BACON

INGREDIENTS

½ x 125g packet camembert cheese, sliced
2 Tablespoons mango chutney
2 rashers bacon, cooked until crisp
1 sheet pre-rolled puff pastry

METHOD

1. Lay pastry over base cooking plates and place cheese, chutney and bacon onto pastry, fold pastry over and cook until golden brown and crisp.

STEAK AND MASH

INGREDIENTS

125g steak, cooked and chopped
125g mixed chopped vegetables, cooked
1 cup mashed potato
1 x 60g egg
1 teaspoon mixed herbs
salt and pepper
1 sheet pre-rolled puff pastry

METHOD

1. Combine steak, vegetables, potatoes, egg, herbs and seasoning, mix until well combined.
2. Lay pastry over base cooking plates.
3. Place in filling. Fold pastry over and cook until lightly golden brown and crisp.
4. Serve with tomato sauce.

PASTRY TOASTIES

MEAT PIE

INGREDIENTS

150g minced steak
1 onion, finely chopped
2 Tablespoons chopped parsley
¼ cup tomato puree
2 Tablespoons tomato paste
1 teaspoon mixed herbs
1 Tablespoon Worcestershire sauce
2 Tablespoons cornflour
1 sheet pre-rolled puff pastry

METHOD

1. Place all filling ingredients in a saucepan and bring to the boil. Simmer a further 5-10 minutes until meat is tender. Allow to cool before using.
2. Lay pastry over base cooking plates, fill with meat mixture. Fold over remaining pastry. Cook until browned.
3. Serve with tomato sauce.

DESSERT TOASTIES

EASY APPLE PIE

INGREDIENTS

2 apples, peeled and grated
1 Tablespoon lemon juice
2 Tablespoons sultanas
2 Tablespoons brown sugar
1 sheet pre-rolled puff pastry

METHOD

1. Squeeze excess liquid from grated apple. Combine apple with lemon, sultanas and sugar. Mix until well combined. Lay pastry over base cooking plates. Top with apple filling. Fold pastry back over filling and toast until golden brown and crisp.
2. Serve hot dusted with icing sugar, topped with freshly whipped cream and berries.

CHOC MINT

INGREDIENTS

125g cream cheese
1 peppermint crisp chocolate bar
1 sheet pre-rolled puff pastry

METHOD

1. Beat cream cheese until creamy. Crush chocolate bar lightly and fold through.
2. Lay puff pastry over base cooking plates. Fill with choc-mint mixture, fold pastry back over the filling. Toast until browned.
3. Serve with vanilla ice-cream.

CHRISTMAS MINCE PIE

INGREDIENTS

½ cup sultanas
¼ cup currants
1 teaspoon mixed peel
415g can pie apples, drained
¼ cup brown sugar
½ teaspoon mixed spice
¼ teaspoon nutmeg
2 teaspoons brandy
1 Tablespoon butter
1 sheet pre-rolled puff pastry

METHOD

1. Combine all fruit, sugar and spices. Mix until well combined.
2. Lay pastry over base cooking plates. Fill with mince mixture. Fold remaining pastry over the filling. Toast until golden brown and crisp.
3. Serve with a creamy vanilla or brandy custard.

